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Sangiovese Frizzante



Delicious fruit forward, light and slightly sparkling, this refreshing semi-dry wine is a great beginning to summer picnics or afternoon delights.

HARVEST: After a careful evaluation of the maturity of the clusters, our grapes are picked during the end of August and beginning of September.

VINIFICATION: After pressing, the must goes through a primary fermentation at controlled temperature in order to preserve the typical aromas and fruity characteristic of Sangiovese. The must is racked and separated from the sediment. Carbonation is produced in the Martinotti-Charmat method in order to give the wine the typical, fine, and persistent effervescence as well as a fresh and appetizing bouquet.

TASTING NOTES: Natural intense bright strawberry color with fine effervescence. The nose is dominated by an attractive aroma of red fruit and strawberry.

The fresh fruity palate is perfectly balanced between acidity and residual sugar content. Fruity aromas, harmonious and perfectly sparkling wine.

Denomination Sangiovese Rosato Rubicone
IGT

Grapes 100% Sangiovese

Alcohol content 11% Vol

Size 0,75 lt.

Serving temperature 10-12°C.

Serving suggestions

It's perfect as an aperitif summer wine that pairs well with appetizers and canapès like light starters, fish salads and fresh soft cheeses.